



Jo's Fatayer & Lebanese Salad

from the *Magnolia Table Cookbook*

prep: 30 minutes **cook:** 40 minutes
cool: none

lebanese salad

- 4 large vine-ripened tomatoes, cut into ¼-inch dice
- 4 English cucumbers, cut into ¼-inch dice
- ½ cup minced white onion (optional)
- Juice of 1 lemon
- ¼ cup extra virgin olive oil
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper

fatayar

- 1 tablespoon extra virgin olive oil
- ¼ cup minced white onion
- 2 pounds ground beef (80% lean)
- 2 cups thawed frozen shredded hash browns
- 2 cups bagged grated Cheddar cheese (about 8 ounces)
- 1 teaspoon Kosher salt
- 1 teaspoon garlic salt
- 1 teaspoon freshly ground black pepper, plus more as needed
- Three 16.3-ounce cans refrigerated Pillsbury Grands! Southern Homestyle Original biscuits
- All-purpose flour, for the work surface
- 4 tablespoons (½ stick) salted butter, melted

garnish

- 2 teaspoons dried parsley flakes

to make the Lebanese salad

1. In a medium bowl, combine the tomatoes, cucumbers, onion (if using), lemon juice, oil, salt, and pepper. Toss gently until well combined. Cover and

refrigerate for up to 8 hours.

2. Position racks in the top third and middle of the oven and preheat the oven to 350°F. Line two baking sheets with parchment paper.

to make the fatayar

3. In a large sauté pan, heat the oil over medium-high heat. Add the onion and cook, stirring often, until softened, about 3 minutes. Add the beef and cook, stirring often to break up the meat, until no longer pink, about 6 minutes. Pour off any standing liquid. Stir in the hash browns, Cheddar, 2 teaspoons salt, and the pepper. Stir until well combined. Taste and adjust the seasoning. Set aside.
4. Open the cans of biscuits and separate the dough into individual biscuits (24 total). Dust a work surface with some flour. Roll out each biscuit to a roughly 5½-inch round.
5. Working with one round at a time, place about ¼ cup meat filling in the middle, leaving a roughly ½-inch border all around. Bring the sides of the dough up in three parts and pinch together the three seams from the base up to the top center so that the package forms a triangle. It is fine if the meat peeks through at the top.
6. Continue to fill and pinch all the biscuit rounds, arranging the pies on the prepared baking sheets as you form them and placing them close together so that they all fit.
7. Brush the tops with the melted butter and sprinkle a little kosher salt on the top.

Makes 24 fatayar; 8 to 10 servings

Baklava

from *Magnolia Table, Volume 2 Cookbook*

prep: 40 minutes
cook: under 45 minutes

cool: at least 4 hours

- ½ cups (8 ounces) whole raw almonds, toasted
- 1⅔ cups (8 ounces) raw pistachios, plus 3 tablespoons chopped toasted pistachios
- ¼ cup sugar
- 1 teaspoon ground cardamom
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon kosher salt
- ¼ cups (2 1/2 sticks) unsalted butter, melted
- One 16-ounce package frozen phyllo dough, thawed

honey syrup

- ¾ cup sugar
- 1 cup good-quality raw honey
- One 3-inch strip orange peel (with pith)
- 1 tablespoon fresh orange juice

1. Preheat the oven to 350°F.
2. In a food processor, combine the almonds, the 1⅔ cups of pistachios, the sugar, cardamom, cinnamon, nutmeg, and salt and pulse until finely chopped, about 12 times, leaving some of the nuts in larger pieces.
3. Brush a 9 × 13-inch baking pan generously with some of the melted butter. Lay the phyllo sheets on a piece of plastic wrap and cover with another piece of plastic wrap followed by a damp towel. Place 1 sheet of phyllo on the bottom of the prepared pan and trim it to fit. Brush generously with melted butter and repeat with 5 more



sheets of phyllo, gently pressing them on top of each other.

4. Sprinkle with one-third of the nut mixture (about 1 cup). Top the nut mixture with a phyllo sheet and brush it generously with butter. Repeat with 5 more phyllo sheets.

5. Repeat with another one-third of the nut mixture and 6 phyllo sheets, brushing each with butter. Sprinkle with the remaining nut mixture.

6. Top with 10 phyllo sheets, brushing each sheet generously with butter. (Reserve the remaining phyllo for another use.)

7. Using a sharp knife, cut the phyllo layers into 24 (about 2¼-inch) squares. Cut each square in half on the diagonal. Bake until golden brown, 40 to 45 minutes. Set the baklava pan on a wire rack.

8. Meanwhile, make the honey syrup: (The syrup should be ready when the baklava comes out of the oven.) In a medium saucepan, combine the sugar, honey, 1 cup of water, and the orange peel. Bring the mixture to a boil over medium-high heat, stirring occasionally. Reduce the heat to medium-low and simmer, stirring occasionally, until slightly thickened, about 10 minutes. Remove from the heat and stir in the orange juice. Discard the orange peel.

9. Slowly pour all the warm syrup over the hot baklava, covering the entire surface. Sprinkle the 3 tablespoons of chopped toasted pistachios on top.

10. Let stand at room temperature on a wire rack at least 4 hours or up to overnight before serving.

11. Store in an airtight container at room temperature for up to 3 days.

Makes 24 servings

White Bean Hummus

from the Magnolia Table Cookbook

prep: 10 minutes **cook:** none
cool: none

Two 15-ounce cans Great Northern beans, rinsed well and drained
½ cup pine nuts, toasted
1 to 2 tablespoons fresh lemon juice, to taste
2 tablespoons roasted garlic (see Note)
1 teaspoon garlic salt
1 teaspoon kosher salt
½ cup extra virgin olive oil
¼ cup chopped roasted red peppers, for garnish
2 tablespoons parsley leaves, for garnish
Bean chips, potato chips, or fresh vegetables, for serving

1. In a food processor, pulse the beans, half of the pine nuts, the lemon juice, roasted garlic, garlic salt, and salt until blended. With the motor running, slowly drizzle in the oil and process until smooth. Taste and add more lemon juice if desired.

2. Pour the hummus into a small serving bowl. You can serve it at once or cover and chill before serving. Garnish with the roasted red peppers, the remaining pine nuts, and the parsley leaves. Serve with bean chips, potato chips, or fresh vegetables.

3. Store in an airtight container in the refrigerator for up to 4 days.

Makes about 3 cups; 4 to 6 servings

go make the roasted garlic:

4. Preheat the oven to 350°F.

5. Cut off the top ½-inch of each garlic head. Cut off two squares of foil large enough to entirely enclose one head of garlic and place on a work surface. Place each head of garlic cut side down on a foil square so that it sits flat. Place 1 tablespoon butter and a pinch of salt on the uncut side of each head. Bring up the foil around each head and crimp it to seal the garlic inside. Place the packages on a baking sheet.

6. Roast for 45 minutes. Remove from the oven (but leave the oven on). Let the garlic stand, still wrapped in foil, for 15 minutes. Unwrap and let stand until cool enough to handle.

7. Once they are cool enough to handle, press the garlic out of their skins and into a small dish. Use a fork to mash the garlic into a paste. Store any extra in a covered container in the refrigerator for up to 4 days.